

8. (New) The method of claim 6, wherein the material is added in a substantially uniform distribution during the step of adding spice.
9. (New) The method of claim 8, wherein the raw sausage meat comprises, beef, pork and pork fat.
10. (New) The method of claim 9, further comprising the step of forming sausages by filling the sausage meat, spice and material into sausage casings.
11. (New) The method of claim 10, further comprising the step of washing the sausages in water.
12. (New) The method of claim 11, further comprising the step of treating the exterior of the sausage with edible mold dissolved in water.
13. (New) The method of claim 12, further comprising the step of storing the sausage for a predetermined time at a predetermined relative humidity and temperature.
14. (New) The method of claim 12, wherein the predetermined time is about 21 days.
15. (New) The method of claim 14, wherein the sausage is stored for an initial three days at a relative humidity of about 93 % and a temperature of 23 °C.
16. (New) The method of claim 15, wherein the sausage stored for an additional two days at a relative humidity of about 88 % and temperature of 22 °C.
17. (New) The method of claim 16, wherein the sausage is thereafter